

# CHÂTEAU TOUR SAINT-FORT

## APPELLATION SAINT-ESTÈPHE

### *Cru Bourgeois*



*This château was rebuilt in 1992, indeed it was destroyed during the second World War, there were no facilities and no cellar. The vineyard was about 4ha and expanded with the purchase and the plantation of 7 ha.*

*Half way between Château Hanteillan & De Pez, this estate is the resultant of the merger of 2 properties : a part of Ch. Saint Estèphe (4.2 ha in production, created in 1870 and already mentioned in the 1908 Feret edition) and the old estate named La Tour du Château Pineau Saint-Estèphe. Back to the 18th century it was owned by the lord of Pez and the Calon family. At that time it was sold in the Netherlands at about the same price as some 4th and 5th classified growths. End of the century it took the name of Bourgeois.*

*In 1992 the new owner started a big program of renovation, building a vat cellar (with stainless steel vats and temperature control system), a barrel cellar, tasting and reception room. In the vineyard he implemented thinning of the leaves, hand harvest, sorting out...*

#### **Tasting notes :**

*Deep ruby colour with purple tints. The nose is aromatic and expressive, with aromas of blackcurrant and blackberries, some notes of vanilla. The mouth is full and round, long-lasting, very fruity and rich. An elegant Saint Estèphe with refined tannins.*

*Owner : Sca Château Tour Saint Fort, Jean-Louis Laffort*

*Vineyard : 14, 24 ha*

*Soil : fossils old of 40 millions years*

*Grape varieties :  
37% Cabernet Sauvignon,  
56% Merlot, 7% Petit Verdot*

*Average age of vines : 48 years old*

*Vinegrowing and winemaking :  
soil working (no chemicals used) and sustainable viticulture, the harvest is mechanical with Mistral sorting-out table. Fermentation is done under automatic temperature-controlled system (cold and hot) in stainless-steel vats.*

*Ageing : 100% in oak barrels during 18 months (40% are renewed)  
The oak is sourced from Allier, three different coopers.*